

Thai Pork & Lemon Burger



Serves: 4

Profitability:

Steps:

Place the pork, garlic, mint, soy sauce, sugar and lemon juice in a large bowl and season

Mix well and divide into 4 burgers. Mould each one into a ball around the lemongrass stalk

Barbecue the burgers on a medium heat for 6–8 minutes on each side

Top with a Kerrymaid Original Slice

Ingredients:

4 Kerrymaid Original Slices pper

300g lean minced pork

10g mint, finely chopped

10g granulated sugar

10ml light soy sauce

4 garlic cloves, finely chopped

1 lemon, freshly squeezed

8 lemongrass stalks

Pinch salt and black pepper

Author: Ben Bartlett, BBQ expert